

Coffee System

TANGO STP DUO, 2 groups full-automatic machine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


602553 (TANGOSTP2)

Full-automatic machine, 2 groups, 440x40 ml espresso cup/hr, 2x6,5 liter steam/coffee boiler, 2x1,7 kg coffee hopper

Short Form Specification

Item No. _____

The super automatic coffee machine Tango® STP Duo is the ideal equipment for the businesses as bars, coffee shops chains, and the hospitality industry for self-service breakfast, as well as company cafeteria. The Tango® unrivaled coffee extraction quality, together with the new milk delivery system, offers the perfect equipment to ease and succeed in the preparation of all milk based specialty coffee drinks, with heated or cold milk or foamed milk with a smooth texture.

The additional milk refrigerator Tango® STP Fridge, to be ordered separately, has a full compressor system which consistently maintains cold milk temperatures, with a 4L removable container. Cleaning and maintaining the milk circuit is automatically done thanks to its efficient rinsing and cleaning program.

Distributing, heating and foaming fresh milk to create delicious hot or cold drinks with milk or foamed milk: that's the challenge met by the super automatic Tango® STP Duo with efficiency and performance.

Main Features

- 2 coffee grinders (2 x 1,7 kg coffee hoppers).
- 2 groups full-automatic machine
- 2 x 6.5 liter steam/coffee boiler.
- Auto cleaning program.
- Distributing, heating and foaming fresh milk to create delicious hot or cold drinks with milk or foamed milk: that's the challenge met by the super automatic Tango® STP Duo with efficiency and performance.
- Exclusive Pump System for Cold & Hot Milk with foam pump technology.
- Programmable water and steam.
- The additional milk refrigerator Tango® STP Fridge has a full compressor system which consistently maintains cold milk temperatures, with a 4L removable container. Cleaning and maintaining the milk circuit is automatically done thanks to its efficient rinsing and cleaning program.
- The super automatic coffee machine Tango® STP Duo is the ideal equipment for the businesses as bars, coffee shops chains, and the hospitality industry for self-service breakfast, as well as company cafeteria.
- The Tango® unrivaled coffee extraction quality, together with the new milk delivery system, offers the perfect equipment to ease and succeed in the preparation of all milk based specialty coffee drinks, with heated or cold milk or foamed milk with a smooth texture.

Construction

- LCD Touchscreen.
- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Mixed hot water outlet for TANGO STI and STP | PNC 871020 | ☐ |
| • TANGO hotel/breakfast service kit | PNC 871022 | ☐ |
| • Coffee ground direct discharge chute | PNC 871023 | ☐ |
| • Side milk refrigerator with exclusive pump system integrated with 9 liter capacity for TANGO STP | PNC 871025 | ☐ |
| • Raised feet kit | PNC 871041 | ☐ |

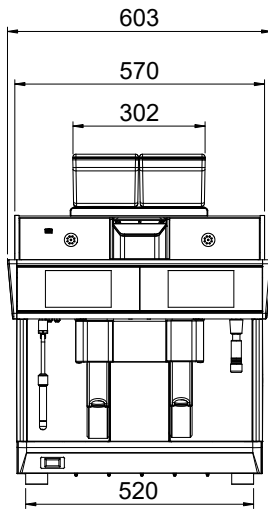
APPROVAL: _____



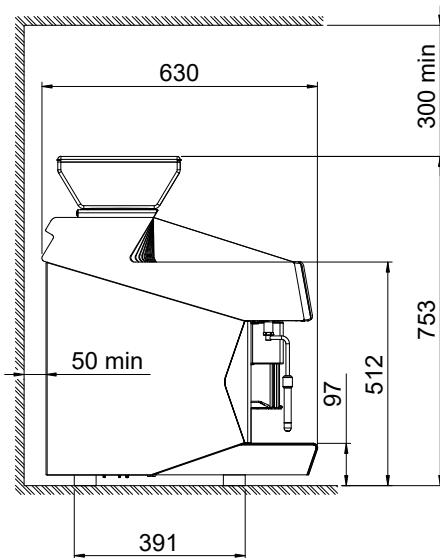
Electrolux
PROFESSIONAL

Coffee System
TANGO STP DUO, 2 groups full-
automatic machine

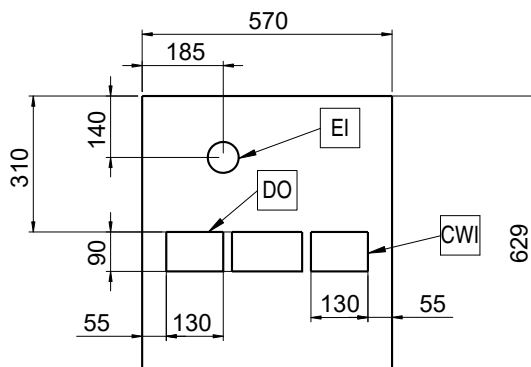
Front



Side



Top



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.11.26



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Electric

Supply voltage: 400 V/3N ph/50 Hz
Electrical power, max: 5.2 kW
Plug type: Cable without plug

Water:

Cold water temperature
(min/max): 5 / 60 °C

Key Information:

Net weight: 130 kg
Shipping volume: 0.69 m³

Sustainability

Current consumption: 7.5 Amps



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